



> SPECIAL APPLICATIONS
PRODUCTS



The most trusted name in food preservation and safety for over 65 years.

Traulsen
TRUSTED.



Your kitchen has to be ready for anything. So we are, too.

The elegance of a wine bar. The functional challenges of a seafood or poultry operation. The extreme demands of institutions ranging from a hospital kitchen to a correctional facility.

Your operations experience it all, and Traulsen can help create a solution for every challenge you face. Our Consultant Services Group has the unique ability to provide you with personal service, creating custom solutions that work best with your operation and that never sacrifice quality. That's how we've earned our customers' trust. And why we're committed to continuing to earn it.



This selection of special applications represents just a few of the great variety of solutions that Traulsen created to meet specific customer requests—from a simple desire for more sizes of doors and cabinets to the most durable construction possible. And more than simply filling a specific order, our Consultant Services Group can help you identify how your operations' efficiencies can be improved, customers better served and the freshest, safest food prepared.

Talk with us today about how we can work with you to research and create special products for your unique operation.

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FROM THE MOST ADVANCED TEMPERATURE-MAINTENANCE SYSTEMS TO A HIGHER

STANDARD OF CONSTRUCTION AND INNOVATION, TRAUlsen REFRIGERATORS AND



HOT-FOOD HOLDING CABINETS ARE BUILT FOR LONGEVITY, RELIABILITY AND

EFFICIENCY. EACH PROVIDES OUTSTANDING TEMPERATURE-MAINTENANCE

CHARACTERISTICS, HELPING TO KEEP FOOD SAFE AND FRESH, COUPLED

WITH THE MOST DURABLE AND VERSATILE CONSTRUCTION AND CONTROLS.



safe, fresh

SLIDING GLASS DOOR REFRIGERATORS



Now your kitchen is always a room with a view.

Sliding glass doors can make your operation simpler by allowing quick and easy visibility of cabinet contents. You can add point-of-sale visibility or self-service capabilities. Traulsen sliding glass door refrigerated cabinets are available in a variety of configurations. You can combine both solid and glass doors on many models to better suit your particular application. A variety of interior arrangements and cabinet supports is also available.

Our sliding glass door refrigerators include the features that inspire trust in Traulsen, such as a biased return air duct to protect against introduction of warm kitchen air and keep temperatures in the safe zone. And you get the durable exteriors, reliable controls and a variety of user-friendly features that ensure food safety and energy efficiency—and help make for a more efficient kitchen, too.

- R-Series units feature both a stainless steel exterior and interior for long life.
- A-Series units have a durable stainless steel exterior and anodized aluminum interior.
- INTELA-TRAUL® microprocessor control provides precise temperature maintenance.
- Equipment is NAFEM Data Protocol communications ready.



FISH AND POULTRY REFRIGERATORS



Fish and poultry on ice have never tasted fresher.

The secret is Traulsen's Fish and Poultry Refrigerators, where stainless steel drawers and a bed of ice preserve the taste and texture of fish and poultry while minimizing dehydration and bacteria growth. Our Fish File refrigerator models are constructed with stainless steel exteriors and interiors for years of performance.

Each self-closing fish file drawer has a plastic pan that is 16" wide by 18⁷/₈" long by 6¹/₂" deep and contains a plastic perforated insert. When ice melts, the resulting water drains through the perforated insert into the pan's drain port. (A floor drain is required in order to remove condensate and water from the melted ice.)

A top-mounted, self-contained, balanced refrigeration system maintains a normal operating temperature of 36°F—perfect for preventing ice from melting away too quickly. A digital thermometer makes it easy to monitor the temperature.

- Specifically designed to keep fish and poultry fresh and safe on a bed of crushed ice.
- Self-closing drawers for efficiency.
- Special interior drawer pans include a perforated bottom for proper drainage.



EVEN-THAW REFRIGERATORS



Fast, safe thawing is a breeze. Literally.

Juggling several days' worth of product in various stages of thawing makes an already-hectic operation even more complicated. Replace it all with Traulsen's Even-Thaw Refrigerator, which adds small amounts of heat to rapidly circulating cold air to thaw a full load of food—often in less than a day. Yet with typical Traulsen safety and efficiency, the Even Thaw's temperature will never exceed 41°F.

The Even Thaw lets you quickly thaw large amounts of product such as chicken (600 to 1,000 pounds at a time) without ever exceeding food-safe temperatures. Simply load it full of frozen food product and the Even Thaw does the rest, automatically sensing the need to thaw and initiating a thawing cycle. This works best when product is single-portion size and arranged to allow for airflow over a large portion of surface area.



- Thaws large amounts of frozen food product quickly and easily under safe, temperature-controlled conditions.
- Ideal for, but not limited to, portion-size products.
- Available with a full- or half-length stainless steel door with locks.

AIR-CURTAIN REFRIGERATORS



Less foodservice labor, more food quality.

Every one of our Air-Curtain refrigerators is built for heavy use and food safety. Each stands up to the busiest operation with an all-stainless steel exterior and interior, and each model is designed to keep product at safe storage temperatures for at least 60 minutes with the door left open. This capability not only represents the potential for significant labor savings over traditional tray make-up methods, but also does so under precise, temperature-controlled conditions—helping to ensure proper food safety and shelf life.

Traulsen keeps the temperature consistent with two important features that allow continuous usage during your busiest periods. The first is a special, low-temperature "pre-chill" feature, which lets you prepare certain products, such as milk or juice containers, in advance for extended door-open periods. The second is an "on-demand" defrost cycle, especially valuable for use between successive tray make-up periods in order to ensure optimum refrigeration system performance with the door left open.

- A multi-fan 3-D air-screen system keeps temperatures below 41°F.
- Simple electronic controls allow two operating modes: standard and pre-chill.
- Automatic defrost, an on-demand defrost cycle and a defrost override feature keep things simple at busy times.
- Digital thermometer sensor lets you monitor temperature at a glance.



FIRE-RATED REFRIGERATORS / HOT-FOOD HOLDING CABINETS



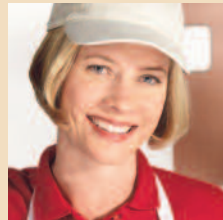
One more level of safety that Traulsen brings to your operation.

Traulsen's broad line of special applications products includes the only refrigerated and hot-food holding cabinets in the industry to obtain not only the normal UL listing and NSF certification, but also a UL fire classification marking.

All of our fire-rated products are classified with a 1¹/₂-hour rating when properly installed, eliminating the need for an expensive rolling fire door. An 8-inch recessed compressor housing facilitates mounting within a firewall.



- Only Traulsen offers refrigerated and hot-food holding cabinets with a UL fire-rated listing.
- Durable Traulsen construction offers such features as a stainless steel exterior and interior.
- Eight-inch recessed compressor housing makes it easy to mount within a firewall.



WHEN THE OPERATING TEMPERATURES GET COLDER, YOU HAVE TO KEEP THOSE

TEMPERATURES CONSISTENT. TRAUlsen FREEZERS OFFER ADVANCED



TEMPERATURE-MAINTENANCE SYSTEMS THAT FREEZE FAST AND STAY THERE, ALL

BUILT WITH OUR SIGNATURE RELIABILITY AND DURABLE



CONSTRUCTION. IT'S A

SIMPLE WAY TO MAINTAIN A CRITICAL OPERATION.

CONVERTIBLE FREEZERS



From cold to frozen with the flip of a switch.

Sometimes you need extra room for frozen product. Sometimes you need more refrigerator space for prepared product. Traulsen's convertible models let you do both by flipping a switch. Our convertibles are designed for use as standard-temperature freezers, but can be easily converted to operate at refrigerated temperatures. This "two-temperature" ability gives the operator maximum flexibility in order to better manage changing menus and product types.

The Convertible Reach-In freezer has a microprocessor control for precise temperature maintenance. Its balanced, self-contained refrigeration system evenly distributes the cool air throughout the cabinet. Standard operating temperature in freezer mode is 0°F to -5°F and 34°F to 38°F in refrigeration mode. A biased return air duct wards off the introduction of warm kitchen air into the cabinet and helps keep air temperature consistent.



- R-Series features a stainless steel exterior and interior for long life.
- A-Series has a stainless steel exterior and anodized aluminum interior for durability.
- A balanced, self-contained refrigeration system.
- A biased return air duct wards off warm kitchen air.

simple

-15°F FREEZERS



A cool approach to freezing.

Applications like ice cream storage require even colder operating temperatures. Traulsen keeps things frozen with a line of two- and three-section reach-in freezers that operated in the -15°F range.

Not only are they reliable, but Traulsen -15°F Freezers are also simple to operate, with controls giving you precise command over the temperature and sensors, and alarms to help keep the temperature consistent. Doors are self-closing to help maintain temperature, but if you're loading or unloading a lot of product, use the 120-degree stay-open feature for speed and ease.

- Designed for applications such as ice cream storage.
- Self-closing doors include a 120-degree stay-open feature.
- Standard interior arrangements include three chrome-plated wire shelves per section.



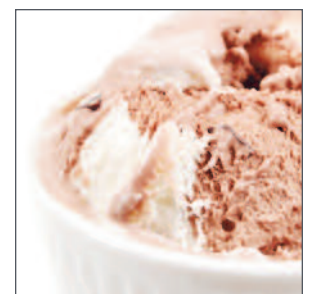
FAST FREEZERS



Get ready for a cold snap.

When you need a batch of product frozen fast, but you don't need a full-size blast chiller, the Traulsen R-Series Fast Freezer is ready. It lets you rapidly freeze smaller amounts of products down to -20°F. Great for storing product like ice cream or smaller amounts of meat or fish.

The Fast Freezer combines a -20°F air temperature and air movement for rapid heat transfer from the product. It includes top-of-the line features standard, including balanced refrigeration systems, simple operation and stainless steel interiors and exteriors.

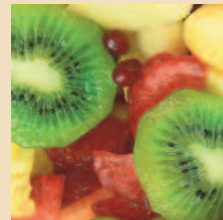


- Allows small-scale fast freezing on your own premises.
- Available with full- or half-length stainless steel doors with locks.
- Self-closing doors include a 120-degree stay-open feature.
- Standard interior arrangements include three chrome-plated wire shelves per section.

reliable

NO CHALLENGE IS TOO BIG OR TOO SMALL—AND ALMOST NO

CAPACITY IS, EITHER. TRAUlsen REFRIGERATORS AND FREEZERS



ARE UP TO THE CHALLENGE, AVAILABLE IN ALMOST AS MANY



SIZES AND CONFIGURATIONS AS WE CAN HELP YOU DREAM UP.

DOUBLE-DEPTH REFRIGERATORS / FREEZERS



Maximum space for operations at maximum speed.

Even the busiest kitchens benefit from Traulsen's Double-Depth models. They offer all of the same high-quality design features and ownership benefits as our standard roll-ins and roll-thrus, but also provide additional capacity by allowing two standard-size racks to be placed front-to-back in each cabinet section.

Double-Depth refrigerators and freezers are designed specifically to accommodate two 66"-high racks, front to back. The double depth provides enhanced storage capacity, while the convenience of roll-in racks aids productivity.

Several different cabinet sizes and equipment types are available from which to choose. Each model is shipped in two separate cartons, requiring final assembly at the job site.

- Designed to provide storage capacity and easy access for 66"-high racks.
- Guaranteed-for-life cam-lift hinges and workflow door handles.
- Automatic, non-electric condensate evaporator.



STEAKHOUSE REFRIGERATORS / FREEZERS



For this meat refrigerator, viewing is prime.

In some operations, more is more, and nowhere is that truer than when fresh meat is being prepared. Traulsen's Steakhouse Application line includes single-section "extra-wide" reach-in refrigerator models—great for properly aging high-grade meats.

Steakhouse Application refrigerators are designed to accommodate the use of large meat lugs right along the cook-line. And they're designed with Traulsen durability and reliability, helping eliminate worries about safety and freshness.

- R-Series units feature a stainless steel exterior and interior for long life.
- A-Series units have a stainless steel exterior and anodized aluminum interior for durability.
- INTELA-TRAUL® microprocessor control allows precise temperature maintenance.
- Self-closing doors include a stay-open feature and locks.



SPACE-SAVER REFRIGERATORS / FREEZERS



Front-of-house style meets Traulsen durability.

Their elegant design makes them ideal for use in "front-of-the-house" applications, such as behind a counter or in the bar area, where they'll be in customer view. Yet their Traulsen quality construction means reliability and durability for you.

The Traulsen Space-Saver product line is designed for use in a variety of commercial applications where both narrow width and shallow depth are required. Their compact footprints are all 24" deep (cabinet body only), with 30"-wide one-section models and 48"-wide two-section models. Space-Savers can be installed in either built-in or free-standing modes, and several different door/drawer configurations are available for both refrigerator models and on the refrigerated section of the 48" refrigerator/freezer model.

The Space-Saver line also includes three different wine cooler models—another example of Traulsen's commitment to building products that meet our customers' specific applications. Both 38" and 40" reach-in models are available to suit differing size and capacity requirements (holding approximately 80 and 160 wine bottles, respectively). Wine cooling models operate at 53°F to 57°F—an ideal environment for storing and aging fine wine.

- Hinged glass doors available.
- Choose from several door/drawer combinations.
- Stylish front-of-house presence with Traulsen durability.



durable

CORRECTIONAL PACKAGE



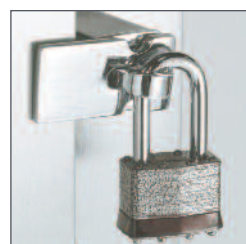
Secure, durable equipment for the most demanding operations.

There are operations where safety encompasses much more than food temperature. The rigors of a correctional institution require the most durable, well-thought-out foodservice equipment. Securing the cabinet—both its components and contents—is vital to maintaining safety throughout your facility.

The robust design of Traulsen’s R & A Series models is ideal for use in any level of correctional facility when combined with our Correctional Feature Package. This package includes:

- Locking hasps to prevent food theft
- A Lexan cover protecting controls
- A steel screen enclosing the refrigeration system
- Fixed-tray slides to prevent removal
- Tamper-resistant screws securing all components
- Flanged legs to prevent cabinet tipping

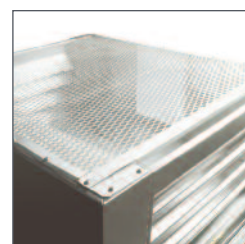
One-piece, durable construction offers the ultimate in safety for both facility employees and inmates, inhibiting abuse of the equipment and preventing removal and malicious use of any components.



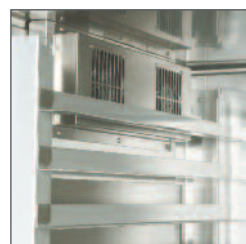
Locking hasps



Lexan cover



Steel screen



Fixed-tray slides



Tamper-resistant screws



Flanged legs

The Correctional Feature Package is available for the following Traulsen R & A Series equipment:

- Reach-in and pass-thru refrigerators, freezers and hot-food holding cabinets.
- Roll-in and roll-thru refrigerators, freezers and hot-food holding cabinets.
- Blast chillers.

The Traulsen Difference.

You’re serious about food safety. So is Traulsen.

Traulsen’s high-quality R & A Series models offer important ownership benefits such as outstanding temperature-maintenance characteristics, energy efficiency, reliable operation, large storage capacity and extreme cabinet durability. Every piece in our R-Series features a stainless steel exterior and interior for long life. A-Series equipment has a stainless steel exterior and anodized aluminum interior. And both R & A Series breaker caps and adjustable legs are made from stainless steel.

We also guarantee longevity: Cam-lift hinges and the workflow door handle are guaranteed for life, and both series offer a five-year compressor warranty.



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The most advanced technology for food safety.

Every one of our special applications products comes equipped with an INTELA-TRAUL® microprocessor control for precise temperature maintenance and unsurpassed reliability. The INTELA-TRAUL microprocessor is NAFEM Data Protocol compliant and offers advanced technology. However, it’s refreshingly easy to use, making HACCP temperature monitoring simple.

With INTELA-TRAUL, you can view exact temperatures on the three-digit LED in your choice of Fahrenheit or Celsius. You’re automatically alerted—visually and also audibly if preferred—to high or low cabinet temperature, evaporator coil sensor failure, discharge line sensor failure, power supply interruption, door open and even when the coil needs to be cleaned. It’s the ultimate in efficiency, coupled with foolproof, safe operation. Exactly what every operation needs.



safe, secure

Nothing is more important than serving good food that you can feel good about. Traulsen makes it simple, with a full line of durable, reliable refrigerators, freezers, hot-food holding cabinets, blast chillers, dual temps, prep tables, undercounters, refrigerated stands and special applications products. Advanced systems keep foods at precise temperatures and make your job easier. You can also count on Traulsen to custom design a product meeting your specifications. And our Consultant Services Group is always ready to provide personal service and expertise to keep both equipment and operations running smoothly. That's service you can trust. To learn more about Traulsen products and services, visit www.traulsen.com.



T R U S T E D .

4401 Blue Mound Road
Fort Worth, TX 76106
888 4HOBART
888 446-2278
Consultant Services 937 332-2901
www.traulsen.com